

GLUTEN FREE CHOCOLATE FUDGE BROWNIE MIX

Product Information

Description

A rich, delicious and chewy Gluten Free fudge brownie mix, enough to satisfy any sweet tooth. Easy to use, just add butter and eggs. Add fruit, nuts or chocolate chips for a tasty treat.

Certified by Coeliac UK product GB-163-010

Brand: Middletons

Description: Gluten Free Chocolate Fudge Brownie Mix

Pack Size: 3kg

Storage: Store in a cool dry place away from strong odours and direct sunlight

Order Code: **U013A**

(Internal Code: Y101 tub)

Shelf Life

Unopened - 24 months

Portion Yields

Dry Mix	500g
Butter (melted)	165g
Eggs (beaten)	4

Makes approximately 15 x 57g fudge brownies

Features and Benefits

- ✓ Easy to use, just add butter & eggs
- ✓ Suitable for Vegetarians
- ✓ Suitable for Vegans

Nutritional Information

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Energy (kJ)	1580
Energy (kcal)	372
Fat (g)	0.8
of which Saturates (g)	0.4
Carbohydrate (g)	89
of which Sugars (g)	65
Protein (g)	2.6
Salt (g)	0.5

Approx 30 x 100g portions as sold per 3kg tub



Ingredients

Sugar, Rice Flour, Reduced Fat Cocoa Powder (5.46%), Potato Starch, Tapioca Starch, Maize Starch, Raising Agents (E500(ii), E341(i)), Buckwheat Flour, Chocolate Flavour (0.19%).

Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

Cooking Instructions

To make a rich **Chocolate Fudge Brownie**:

1. Place the weighed out mix into a mixing bowl. Select the beater attachment.
2. Add the eggs to the dry mix and blend for 1 minute on slow speed.
3. Scrape down. Add the melted butter and mix for a further 1 minute on slow speed.
4. Scrape down and mix for a further 1 minute on slow speed.
5. Add mixture to the baking tin and bake at 190°C/375°F/Gas Mark 5 (Fan Oven 170°C) for 30-35 minutes.
7. Cooking times and temperatures may vary depending on tin size and oven used.

For a **lighter Cake Brownie**:

1. Follow steps 1 to 7 above. *At step 5 increase to 1 minute on medium speed. (Tin size used: 200mm x 260mm x 50mm deep).

Gluten Free Vegan Chocolate Fudge Brownies

Dry Mix	500g
Vegan Spread	65g
Soya Yoghurt	300g

Makes approximately 15 x 57g fudge brownies

MAKE UP INSTRUCTIONS:

1. Add dry mix to a mixing bowl. Select beater attachment.
2. Add the vegan spread to the dry mix and mix on a slow speed until it resembles fine breadcrumbs.
3. Then add the yoghurt and mix on slow speed for 1 minute.
4. Scrape down and mix for a further 1 minute on slow speed.
5. Add mixture to the baking tin and bake at 190°C/375°F/Gas Mark 5 (Fan Oven 170°C) for 30 minutes.
6. Cooking times and temperatures may vary depending on tin size and oven used.